

L1 ANSWER 1 OF 1 WPIDS (C) 2003 THOMSON DERWENT
ACCESSION NUMBER: 1981-08437D [06] WPIDS
TITLE: Improving colour, taste and flavour of processed flour
foods - by adding lipoxidase and lipase.
DERWENT CLASS: D11
PATENT ASSIGNEE(S): (MEIJ) MEIJI SRIKA KAISHA; (ORIY) ORIENTAL YEAST CO LTD;
(TAKS) TAKASAGO PERFUMERY CO LTD
COUNTRY COUNT: 1
PATENT INFORMATION:

PATENT NO	KIND	DATE	WEEK	LA	PG
JP 55153549	A	19801129	(198106)*		<--
JP 61047492	B	19861020	(198646)		

APPLICATION DETAILS:

PATENT NO	KIND	APPLICATION	DATE
JP 55153549	A	JP 1979-61499	19790521

PRIORITY APPLN. INFO: JP 1979-61499 19790521

AB JP 55153549 A UPAB: 19930915

Method comprises adding lipoxidase 5×10 power 5 - 3×10 power 6 unit and lipase 1×10 power 3 - 2×10 power 4 units to 1 kg of unbleached flour. Processed flour foods (e.g. bread, breadcrumb, noodle, etc.) excellent in colour and taste and flavour can be prepared from unbleached flour. The lipase and lipoxidase together show synergic effect. Desirable effect can be attained with minimising the amount of lipoxidase.

BEST AVAILABLE COPY